No. 8700189

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

Frances B. Chesser

Whereas, THERE HAS BEEN PRESENTED TO THE

Secretary of Agriculture

AN APPLICATION REQUESTING A CERTIFICATE OF PROTECTION FOR AN ALLEGED NOVEL VARIETY OF SEXUALLY REPRODUCED PLANT, THE NAME AND DESCRIPTION OF WHICH ARE CONTAINED IN THE APPLICATION AND EXHIBITS, A COPY OF WHICH IS HEREUNTO ANNEXED AND MADE A PART HEREOF, AND THE VARIOUS REQUIREMENTS OF LAW IN SUCH CASES MADE AND PROVIDED HAVE BEEN COMPLIED WITH, AND THE TITLE THERETO IS, FROM THE RECORDS OF THE PLANT VARIETY PROTECTION OFFICE, IN THE APPLICANT(S) INDICATED IN THE SAID COPY, AND WHEREAS, UPON DUE EXAMINATION MADE, THE SAID APPLICANT(S) IS (ARE) ADJUDGED TO BE ENTITLED TO A CERTIFICATE OF PLANT VARIETY PROTECTION UNDER THE LAW.

NOW, THEREFORE, THIS CERTIFICATE OF PLANT VARIETY PROTECTION IS TO GRANT UNTO THE SAID APPLICANT(S) AND THE SUCCESSORS, HEIRS OR ASSIGNS OF THE SAID APPLICANT(S) FOR THE TERM OF eighteen YEARS FROM THE DATE OF THIS GRANT, SUBJECT TO THE PAYMENT OF THE REQUIRED FEES AND PERIODIC REPLENISHMENT OF VIABLE BASIC SEED OF THE VARIETY IN A PUBLIC REPOSITORY AS PROVIDED BY LAW, THE RIGHT TO EXCLUDE OTHERS FROM SELLING THE VARIETY, OR OFFERING IT FOR SALE, OR REPRODUCING IT, IMPORTING IT, OR EXPORTING IT, OR USING IT IN PRODUCING A HYBRID OR DIFFERENT TY THEREFROM, TO THE EXTENT PROVIDED BY THE PLANT VARIETY PROTECTION ACT 1542, AS AMENDED, 7 U.S.C. 2321 ET SEQ.)

TOMATO

'Beall's Gourmet'

In Testimony Whereof, *I have hereunto set my hand and caused the seal of the* Plant Variety Protection Office *to be affixed at the City of* Washington, D. C. *this* 31st *day of* January *in the year of our Lord one thousand nine hundred and* ninety-one.

Attest:

Kenneth H. Evans
Commissioner
Plant Variety Protection Office
Agricultural Marketing Service

Clayton Yeutter
Secretary of Agriculture

APPROVAL EXPIRES 4-30-85

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

FORM APPROVED: OMB NO. 0581-0055

Application is required in order to determine if a plant variety protection certificate is to be issued (7 U.S.C. 2421). Information is held confidential until certificate is issued (7 U.S.C. 2426).

APPLICATION FOR PLANT VARIETY PROTECTION CERTIFICATE

(Instructions on reverse)

1. NAME OF APPLICANT(S)
Frances B. Chesser

2. TEMPORARY DESIGNATION

3. VARIETY NAME
Beall's Gourmet

4. ADDRESS *(Street and No. or R.F.D. No., City, State, and Zip Code)*
I72II Clagett Landing Road
Upper Marlboro, Md. 20772

5. PHONE *(Include area code)*
30I-249-5732

FOR OFFICIAL USE ONLY

PVPO NUMBER
8700189

6. GENUS AND SPECIES NAME
Lycopersicon esculentum

7. FAMILY NAME *(Botanical)*
Solanacede

FILING
DATE: August 19, 1987
TIME: 1:30 ☐ A.M. ☑ P.M.

8. KIND NAME
Tomato

9. DATE OF DETERMINATION
Aug. I966

FEES RECEIVED
AMOUNT FOR FILING: $ 1800.00
DATE: August 14, 1987
AMOUNT FOR CERTIFICATE: $ 200.00
DATE: January 7, 1991

10. IF THE APPLICANT NAMED IS NOT A "PERSON," GIVE FORM OF ORGANIZATION *(Corporation, partnership, association, etc.)*

11. IF INCORPORATED, GIVE STATE OF INCORPORATION

12. DATE OF INCORPORATION

13. NAME AND ADDRESS OF APPLICANT REPRESENTATIVE(S), IF ANY, TO SERVE IN THIS APPLICATION AND RECEIVE ALL PAPERS
Frances B. Chesser
I72II Clagett Landing Road
Upper Marlboro, Md. 20772
PHONE *(Include area code)* 30I- 249-5732

14 CHECK APPROPRIATE BOX FOR EACH ATTACHMENT SUBMITTED

a. ☒ Exhibit A, Origin and Breeding History of the Variety *(See Section 52 of the Plant Variety Protection Act.)*
b. ☒ Exhibit B, Novelty Statement.
c. ☒ Exhibit C, Objective Description of Variety *(Request form from Plant Variety Protection Office.)*
d. ☒ Exhibit D, Additional Description of Variety.
e. ☒ Exhibit E, Statement of the Basis of Applicant's Ownership.

15. DOES THE APPLICANT(S) SPECIFY THAT SEED OF THIS VARIETY BE SOLD BY VARIETY NAME ONLY AS A CLASS OF CERTIFIED SEED? *(See Section 83(a) of the Plant Variety Protection Act.)* ☐ Yes *(If "Yes," answer items 16 and 17 below)* ☒ No

16. DOES THE APPLICANT(S) SPECIFY THAT THIS VARIETY BE LIMITED AS TO NUMBER OF GENERATIONS?
☐ Yes ☐ No

17. IF "YES" TO ITEM 16, WHICH CLASSES OF PRODUCTION BEYOND BREEDER SEED?
☐ Foundation ☐ Registered ☐ Certified

18. DID THE APPLICANT(S) PREVIOUSLY FILE FOR PROTECTION OF THE VARIETY IN THE U.S.?
☐ Yes *(If "Yes," give date)*
☒ No

19 HAS THE VARIETY BEEN RELEASED, OFFERED FOR SALE, OR MARKETED IN THE U.S. OR OTHER COUNTRIES ?
☐ Yes *(If "Yes," give names of countries and dates)*
☒ No

20. The applicant(s) declare(s) that a viable sample of basic seeds of this variety will be furnished with the application and will be replenished upon request in accordance with such regulations as may be applicable.

The undersigned applicant(s) is (are) the owner(s) of this sexually reproduced novel plant variety, and believe(s) that the variety is distinct, uniform, and stable as required in Section 41, and is entitled to protection under the provisions of Section 42 of the Plant Variety Protection Act.

Applicant(s) is (are) informed that false representation herein can jeopardize protection and result in penalties.

SIGNATURE OF APPLICANT
Frances B. Chesser
DATE: August, I2, I987

SIGNATURE OF APPLICANT
DATE

FORM WA-470 (7-84) (Edition of 3-84 is obsolete.)

1

I4 A
Exibit A TOMATO 8700189

BEALL'S GOURMET

ORIGIN and BREEDING HISTORY

Genealogy- Beall's Gourmet was originally derived from crosses made by my late father, John Beall, in his home garden; the specific crosses unknown to me. After his death, I (Frances Beall Chesser)planted seeds which he had collected; producing a very large non-acid tomato with an unusually fine flavor. However the tomato contained a very large core and was subject to cracking at the calyx attachment rendering it unsuitable for marketing.

Chesser continued planting it in the home garden for personal use. In I966 she noticed one plant with perfect characteristics including a fine texture and flavor, containing very minute loculi with few seeds, a small core and no cracking- obviously a sport. Seed was saved from this sport and none from the other plants. The present Beall's Gourmet is derived from that sport tomato.

However subsequent plants bore frequent recurrence of large core and cracking. Chesser decided not to risk loss of flavor, size and texture, so she did not cross with other varieties; rather choosing to eliminate these varients by selective objectivity. This procedure of selective objectivity was followed in subsequent years using an average of 450 plants each generation and selecting only the perfect specimens to collect seed. No crosses were made with any other variety.

Following this procedure during the '70's the number of varients progressively decreased. By I980 the large core was virtually eliminated; occuring on an estimated average of one to a thousand tomatoes. Cracking has been harder to eliminate and is present in an estimated average of five to one thousand tomatoes.

I have observed the small loculi , meaty center, small core and absence of cracking from I980 to I989 in an average of 450 plants for ten generations and find the plants uniform and stable with the exception of the previously identified number of varients.

8700189

I4 B
Exibit B.

TOMATO

BEALL'S GOURMET

NOVELTY STATEMENT

Beall's Gourmet is clearly a novel variety distinguished by its small loculi, scant seed, meaty center and fine flavor. It most nearly resembles Super Steak but matures five days earlier , loculi are smaller(average 2cm. x 2cm.) and contain less seed in a pink thick jell. The flavor differs, Beall's Gourmet having a very prounounced tangy- sweet flavor. The color is not as red as Super Steak*, rather a deep rose, as defined in RHS color chart - red group 45 C most nearly matches Beall's Gourmet's color.(See photo exibit #I,#I2, and#I3).

'Superstreak' is RHS 40A according to Applicant on 5 Dec 1990 AAA 7 Dec 1990

The epidermis when peeled is a pink color. (See attached letter of verification by Br. Timothy Ng, University of Maryland. Department of Horticulture).

Beall's Gourmet, being denser, slightly exceeds the average weight of 50 lb. for tomatoes; a bushel weighing an average of 58 lbs.

UNIVERSITY OF MARYLAND AT COLLEGE PARK

DEPARTMENT OF HORTICULTURE

5 October 1990

Dr. Kenneth Evans
Plant Variety Protection Office
10301 Baltimore Blvd.
Beltsville, MD 20705

Dear Ken:

Ms. Frances Chesser visited me today with fruits of her potential tomato variety. I scraped the pericarp from the skin of a fruit and could detect no appreciable yellow pigment in the epidermal tissue. The lack of the yellow flavonoid would be responsible for giving the fruit the "pink" appearance in color.

I hope you find this information useful. If you need further information, please call me at 405-4345.

Sincerely,

Dr. Timothy J Ng
Professor

TN:im

1122 HOLZAPFEL HALL • COLLEGE PARK, MARYLAND 20742-5611 • (301) 454-2606 • FAX (301) 454-0468
(301) 405-4356 • FAX (301) 314-9308

FORM APPROVED: OMB NO. 0581-0055

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK, MEAT, GRAIN AND SEED DIVISION
PLANT VARIETY PROTECTION OFFICE
BELTSVILLE, MARYLAND 20705

EXHIBIT C
(Tomato)

OBJECTIVE DESCRIPTION OF VARIETY

TOMATO *(Lycopersicon esculentum* Mill.)

NAME OF APPLICANT(S)	TEMPORARY DESIGNATION	VARIETY NAME
Frances B. Chesser		Beall's Gourmet

ADDRESS *(Street and No., or R.F.D. No., City, State, and Zip Code)*
I72II Clagett Landing Rd.
Upper Marlboro, Md. 20772

FOR OFFICIAL USE ONLY
PVPO NUMBER
8700189

Choose responses for the following characters which best fit your variety. Complete this form as fully as possible for best characterization of the variety. When a single quantitative value is requested (e.g., fruit weight), your answer should be the mean of an adequate-sized, unbiased sample of plants. Use leading zeroes when necessary (e.g., [0][9] or [0][8][1], etc.). The applicant variety should be compared with at least one well-known standard check variety of the same type (see list of recommended check varieties below), and grown in the same trials. The characters on this form should be described from plants grown under normal conditions of culture for the variety. Indicate by a check whether trial data are from greenhouse ____ or field ____ plantings. Trials direct-seeded ____ or transplanted *; staked *& or unstaked *. Give locations and dates of seeding and transplanting here: Seeded in flats Feb. 20, transplanted to cartons Mar. 20 and to field May 2 to 9.

COMPARISONS SHOULD BE MADE TO ONE OR MORE CHECK VARIETIES IN THE FOLLOWING LIST, IF AT ALL POSSIBLE. ENTER THE* NUMBER *OF THE CHECK IN BOXES WHERE IDENTITY OF CHECK IS REQUESTED.

1 = Ace 55 VF
2 = Campbell 37
3 = Chico III
4 = Flora Dade
5 = Florida MH-1
6 = Heinz 1350
7 = Homestead 24
8 = Marglobe
9 = Murietta
10 = New Yorker
11 = Ohio MR-13
12 = Red Cherry Large
13 = Red Rock
14 = Roma VF
15 = Rutgers
16 = Sunray
17 = Tropic
18 = UC 82
19 = VF 134
20 = US 28
21 = VF 145 B 7879
22 = Other *(Specify)* ____

1. SEEDLING:

[2] Anthocyanin in hypocotyl of 2-15 cm. seedling: 1 = Absent 2 = Present

[I] Habit of 3-4 week old seedling: 1 = Normal 2 = Compact

2. MATURE PLANT (at maximum vegetative development):

[I][5][2] Cm. Height when staked.

[I] Growth: 1 = Indeterminate 2 = Determinate

I83 cm. length of branches when decumbant

[I] Form: 1 = Lax, open 2 = Normal 3 = Compact 4 = Dwarf 5 = Brachytic

[3] Size of canopy (compared to others of similar type): 1 = Small 2 = Medium 3 = Large

[I] Habit: 1 = Sprawling (decumbent) 2 = Semi-erect 3 = Erect ('Dwarf Champion')

3. STEM:

[3] Branching: 1 = Sparse ('Brehm's Solid Red', 'Fireball') 2 = Intermediate ('Westover') 3 = Profuse ('UC 82')

[1] Branching at cotyledonary or first leafy node: 1 = Present 2 = Absent

[2] No. of nodes below the first inflorescence: 1 = 1-4 2 = 4-7 3 = 7-10 4 = 10 or more

[3] No. of nodes between early (1st - 2nd, 2nd - 3rd) inflorescences.

[2] No. of nodes between later-developing inflorescences.

[3] Pubescence on younger stems: 1 = Smooth (no long hairs) 2 = Sparsely hairy (scattered long hairs) 3 = Moderately hairy 4 = Densely hairy or wooly

4. LEAF (mature leaf beneath the 3rd inflorescence):

[1] Type: 1 = Tomato 2 = Potato ('Trip-L-Crop')

[2] Morphology *(choose illustration on pg. 5 of this form that is most similar)*

[2] Margins of major leaflets: 1 = Nearly entire 2 = Shallowly toothed or scalloped 3 = Deeply toothed or cut, esp. towards base

[2] Marginal rolling or wiltiness: 1 = Absent 2 = Slight 3 = Moderate 4 = Strong

[3] Onset of leaflet rolling: 1 = Early-season 2 = Mid-season 3 = Late season

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4. LEAF (mature leaf beneath the 3rd inflorescence -- continued):

[2] Surface of major leaflets: 1 = Smooth 2 = Rugose (bumpy or veiny)

[1] Pubescence: 1 = Smooth (no long hairs) 2 = Normal 3 = Hirsute 4 = Wooly

5. INFLORESCENCE (make observations on 3rd inflorescence):

[3] Type: 1 = Simple 2 = Forked (2 major axes) 3 = Compound (much branched)

[ ][5] Number of flowers in inflorescence, average

[2] Leafy or "running" inflorescences: 1 = Absent 2 = Occasional 3 = Frequent

6. FLOWER:

[1] Calyx: 1 = Normal, lobes awl-shaped 2 = Macrocalyx, lobes large, leaflike 3 = Fleshy

[2] Calyx-lobes: 1 = Shorter than corolla 2 = Approx. equalling corolla 3 = Distinctly longer than corolla

[1] Corolla color: 1 = Yellow 2 = Old gold 3 = White or tan

[1] Style pubescence: 1 = Absent 2 = Sparse 3 = Dense

[2] Anthers: 1 = All fused into tube 2 = Separating into 2 or more groups at anthesis

[2] Fasciation (1st flower of 2nd or 3rd inflorescence): 1 = Absent 2 = Occasionally present 3 = Frequently present

7. FRUIT (3rd fruit of 2nd or 3rd cluster): *For the first 5 characters below, match your variety with the most similar illustration on pg. 5 of this form.*

[2] Typical fruit shape:

[2] Shape of transverse section:

[1] Shape of blossom end:

[2] Shape of stem end:

[4] Shape of pistil scar:

---

[1] Abscission layer: 1 = Present (pedicellate) 2 = Absent (jointless)

[1] Point of detachment of fruit at harvest: 1 = At pedicel joint 2 = At calyx attachment

[0][9] mm length of pedicel (from joint to calyx attachment)

120 specimens averaged for weight and sizes.

[1][0][3] mm length of mature fruit (stem axis) . . . . [ ][ ][ ] mm length, check var. no. . . . . [ ][ ]

[0][9][2] mm diameter of fruit at widest point . . . . . [ ][ ][ ] mm diameter, check var. no. . . . . [ ][ ]

[5][4][4] g weight of mature fruit . . . . . [ ][ ][ ] g weight, check var. no. . . . . [ ][ ]

[3] No. of locules: 1 = Two 2 = Three and four 3 = Five or more

[1] Fruit surface: 1 = Smooth 2 = Slightly rough 3 = Moderately rough or ribbed

[2] Fruit base color (mature-green stage): 1 = Light green ('Lanai', 'VF145-F5') 2 = Light gray-green ('Westover') 3 = Apple or medium green ('Heinz 1439 VF') 4 = Yellow green 5 = Dark green

[2] Fruit pattern (mature-green stage): 1 = Uniform green 2 = Green-shouldered 3 = Radial stripes on sides of fruit

[1] Shoulder color if different from base: 1 = Dark green 2 = Grey green 3 = Yellow green

[8] Fruit color, full-ripe: 1 = White 2 = Yellow 3 = Orange 4 = Pink 5 = Red 6 = Brownish 7 = Greenish 8 = Other *(Specify)* (Deep Rose) RHS color chart red group - 45-C

[5] Flesh color, full-ripe: 1 = Yellow 2 = Pink 3 = Red/Crimson 4 = Orange 5 = Other *(Specify)* RHS color chart Red group-45 C

[2] Flesh color: 1 = Uniform 2 = With lighter and darker areas in walls

[3] Locular gel color of table-ripe fruit: 1 = Green 2 = Yellow 3 = Red

[1] Ripening: 1 = Blossom-to-stem end 2 = Uniform

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7. FRUIT (3rd fruit of 2nd or 3rd cluster): Continued

[1] Ripening: 1 = Inside out 2 = Uniformly 3 = Outside in

[3] Stem scar size: 1 = Small ('Roma') 2 = Medium ('Rutgers') 3 = Large

[3] Epidermis color: 1 = Colorless 2 = Yellow 3-pink (see attached letter- Dr. Ng)

[2] Epidermis: 1 = Normal 2 = Easy-peel

[2] Core: 1 = Coreless (absent or smaller than 6x6 mm) 2 = Present

[2] Epidermis texture: 1 = Tender 2 = Average 3 = Tough

[2] Thickness of pericarp . . . . . [ ]

Thickness of pericarp, check var. no. [ ][ ]

1 = Under 3 mm 2 = 3-6 mm 3 = 6-9 mm 4 = Over 9 mm

8. RESISTANCE TO FRUIT DISORDERS (Use code: 0 = Unknown, 1 = Susceptible, 2 = Resistant)

[1] Blossom end rot (Mildly)

[2] Blotchy ripening

[2] Bursting

[1] Catface

[2] Cracking, concentric

[2] Cracking, radial

[2] Fruit pox

[2] Gold fleck

[2] Graywall

[0] Zippering

[ ] Other *(Specify)* _____

9. DISEASE AND PEST REACTION (Use code: 0 = Not tested, 1 = Susceptible, 2 = Resistant). NOTE: If claim of novelty is based wholly or in substantial part upon disease resistance, trial data should be appended. These should specify the method of testing, the reaction of the application variety, and reaction of well-known check varieties grown in the trial (identified by name).

VIRAL DISEASES:

[2] Cucumber mosaic

[0] Curly top

[0] Potato-Y virus

[ ] Other virus *(Specify)* _____

[0] Tobacco mosaic, Race 0

[0] Tobacco mosaic, Race 1

[0] Tobacco mosaic, Race 2

[0] Tobacco mosaic, Race 2[2]

[0] Tomato spotted wilt

[0] Tomato yellows

BACTERIAL DISEASES:

[0] Bacterial canker *(Corynebacterium michiganense)*

[1] Bacterial soft rot *(Erwinia carotovora)*

[0] Bacterial speck *(Pseudomonas tomato)*

[0] Bacterial spot *(Xanthomonas vesicatorium)*

[0] Bacterial wilt, *(Pseudomonas solanacearum)*

[0] Other bacterial disease *(Specify)* _____

FUNGAL DISEASES:

[0] Anthracnose *(Colletotrichum* spp.*)*

[0] Brown root rot or corky root, *(Pyrenochaeta lycopersici)*

[0] Collar rot or stem canker, *(Alternaria solani)*

[0] Early blight defoliation, *(Alternaria solani)*

[0] Fusarium wilt, Race 1, *(F. oxysporum f. lycopersici)*

[0] Fusarium wilt, Race 2

[0] Fusarium wilt, Race 3

[0] Gray leaf spot *(Stemphylium* spp.*)*

[0] Late blight, Race 0, *(Phytophthora infestans)*

[ ] Late blight, Race 1

[0] Leaf mold, Race 1 *(Cladosporium fulvum)*

[0] Leaf mold, Race 2

[0] Leaf mold, Race 3

[0] Leaf mold, other races *(Specify)* _____

_____

[0] Nailhead spot *(Alternaria tomato)*

[0] Septoria leafspot *(S. lycopersici)*

[0] Target leafspot *(Corynespora casiicola)*

[0] Verticillium wilt, Race 1 *(V. albo-atrum)*

[0] Verticillium wilt, Race 2

[0] Other fungal disease _____

[ ] Other fungal disease _____

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9. DISEASE AND PEST REACTION (Use code: 0 = Not tested, 1 = Susceptible, 2 = Resistant -- Continued)

INSECTS AND PESTS:

[0]	Colorado potato beetle *(Leptinotarsa decemlineata)*	[0]	Tomato hornworm *(Manduca quinquemaculata)*
[0]	Southern root knot nematode *(Meloidogyne incognita)*	[I]	Tomato fruitworm *(Heliothis zea)*
[2]	Spider mites *(Tetranychus* spp.*)*	[I]	Whitefly *(Trialeurodes vaporariorum)*
[0]	Sugar beet army worm *(Spodoptera exigua)*	[0]	Other *(Specify)* _____
[ ]	Tobacco flea beetle *(Epitrix hirtipennis)*		_____

POLLUTANTS:

[0]	Ozone	[0]	Sulfur dioxide	[ ]	Other *(Specify)* _____

10. CHEMISTRY AND COMPOSITION OF FULL-RIPE FRUITS: Suggested test methods may be found in "Tomato Products," 5th ed., National Canners Assn. Bull. 27-L. Please specify test methods or give a reference to methods used. Fill in table below with values for the new variety and for at least one well-known check variety of similar type grown in the same trial. Specify names or numbers of check varieties.

	SUBMITTED VARIETY	Check Variety _____	Check Variety _____	Check Variety _____
pH				
Titratable acidity, as % citric				
Total solids (dry matter, seeds and skin removed)				
Soluble solids, as °Brix				

11. PHENOLOGY: Express length of developmental stages either as calendar days or as heat units (growing degree days), in degrees Celsius. If heat units are used, indicate the base temperature used in their calculation here _____ °C. See paper by Warnock under "References" for method. Give comparative data for at least one check variety; identify checks by name or by number from table on page 1.

	APPLICATION VARIETY	Check variety _____	Check variety _____	Check variety _____
Seeding to 50% flower (1 open flower on 50% of plants)	75 days			
Seed to once-over harvest *(if applicable)*	140 days			

[I] Fruiting season: 1 = Long ('Marglobe') 2 = Medium ('Westover') 3 = Short, concentrated ('VF 145') 4 = Very concentrated ('UC 82')

[2] Relative maturity in areas tested: 1 = Early 2 = Medium early 3 = Medium 4 = Medium late 5 = Late 6 = Variable (if relative maturity is known to differ by location or environment, please explain on separate sheet).

12. ADAPTATION: If more than one category applies, list all in rank order.

[I] Culture: 1 = Field 2 = Greenhouse

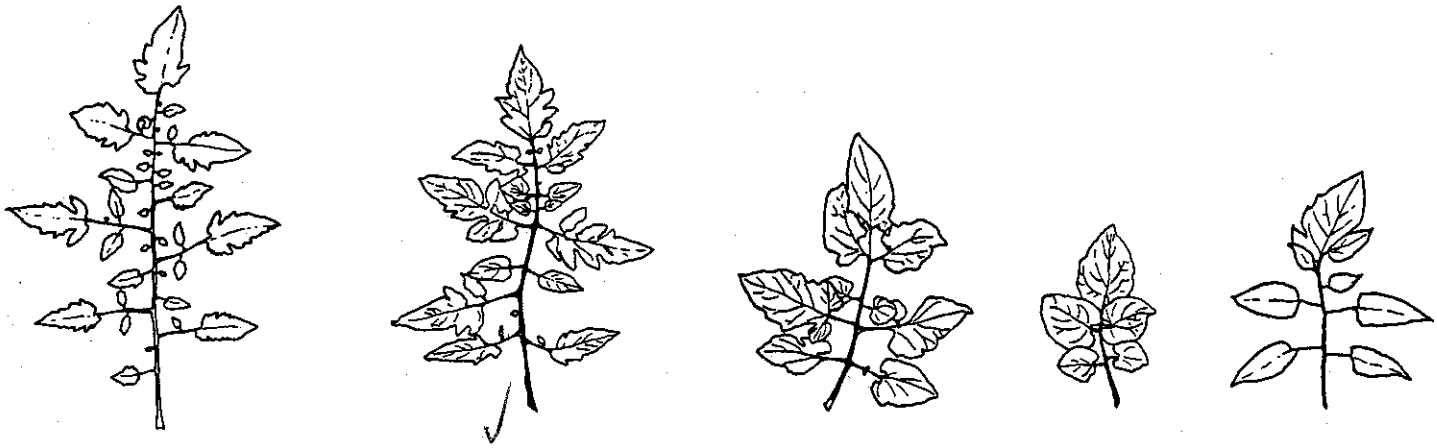
[1][2][3][5] Principal use(s): 1 = Home garden 2 = Fresh market 3 = Whole-pack canning 4 = Concentrated products 5 = Other *(Specify)* Juice, sauce

[I] Machine harvest: 1 = Not adapted 2 = Adapted

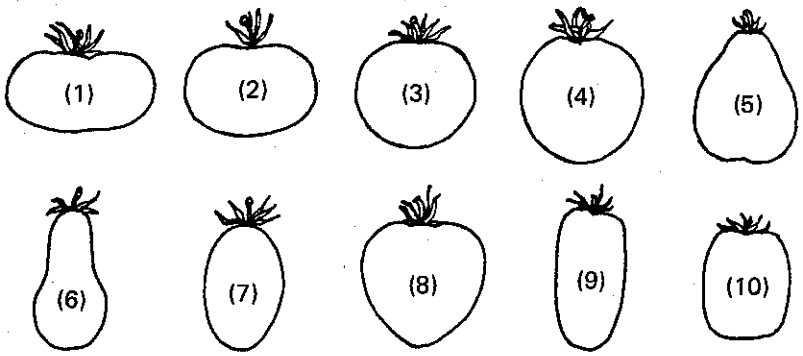
[2] Regions to which adaptation has been demonstrated:
1 = Northeast 2 = Mid Atlantic 3 = Southeast 4 = Florida
5 = Great Plains 6 = South-central 7 = Intermountain West 8 = Northwest
9 = California: Sacramento and Upper San Joaquin Valley
10 = California: Coastal areas 11 = California: Southern San Joaquin Valley & deserts

ILLUSTRATIONS OF TOMATO LEAF AND FRUIT CHARACTERISTICS

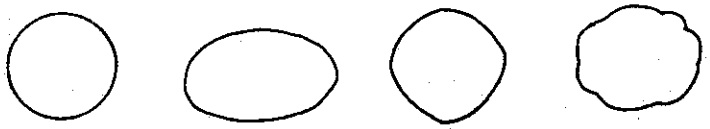
4. LEAF: Morphology:



7. FRUIT: Typical fruit shape:



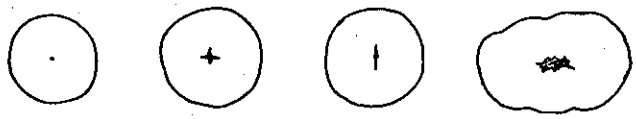
Shape of transverse section:



Shape of stem end:

Shape of blossom end:

Shape of pistil scar:



REFERENCES

Anonymous, 1976. All About Tomatoes. Ortho Books, Chevron Chemical Co., San Francisco. In three volumes: Midwest/Northeast Edition, West Edition, and South Edition

Ware, G.W. & J. P. McCollum, 1968. Producing Vegetable Crops. The Interstate Printer & Publishers, Inc., Danville, Illinois. Chapter 30, pp. 451-473, "Tomatoes".

Warnock, S.J. 1978. Using Tomato Heat Units. Leaflet No. 6, Campbell Institute for Agricultural Research, Camden, NJ. 10 p.

Webb, R.E., T. H. Barksdale, & A. K. Stoner, 1973, "Tomatoes", pp. 344-361, In: Nelson, R.R. (Ed.), Breeding Plants for Disease Resistance. Pennsylvania State University Press, University Park.

Young, P.A. & J.W. MacArthur, 1947. Horticultural characters of tomatoes. Bull. Texas Agric. Exper. Station No. 698.

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5/25/90 WL

I4D
Exibit B. Additional description of variety.

TOMATO
BEALL'S GOURMET

I. Beall's Gourmet is especially suited to canning. When cold packed and water bath processed ten minutes, no other variety approximates it in flavor and can be eaten without further cooking and is very near to the fresh tomato in consistancy.

2. Espacially suitable for making juice, Beall's Gourmet is a rich rose color and does not separate in the jars. The juice has a fine flavor and needs no additional vegetable juices to make it palatable.

3. Beall's Gourmet is excelled by none for the home garden, producing an abundance of fruit all season. Green tomatos may be picked in the Fall and will last past Thanksgiving.

4. Stewed down Beall's Gourmet makes excellent sauce for spagetti catsup, chilli sauce or coctail sauce. It is much the consistency of the Itilian varieties.

5. On the debit side Beall's Gourmet has more than desired of the cat or monkey faced specimens and the core is commesurate with thatnecessary to support a large tomato. Also the fruit is somewhat difficult to pick as the stem adheres tenaciously.

6. No effort has been made to run tests for diseases as I am not equipped for that procedure, but in the many years that they have been grown here blossom end rot and bacterial soft rot are the only ones causing any problem.

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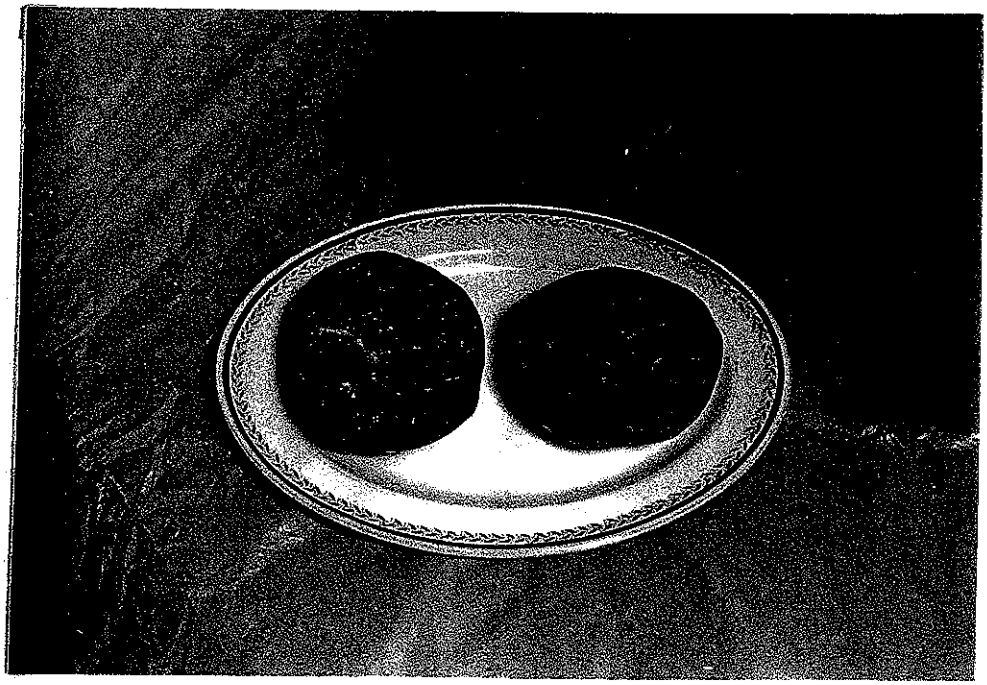
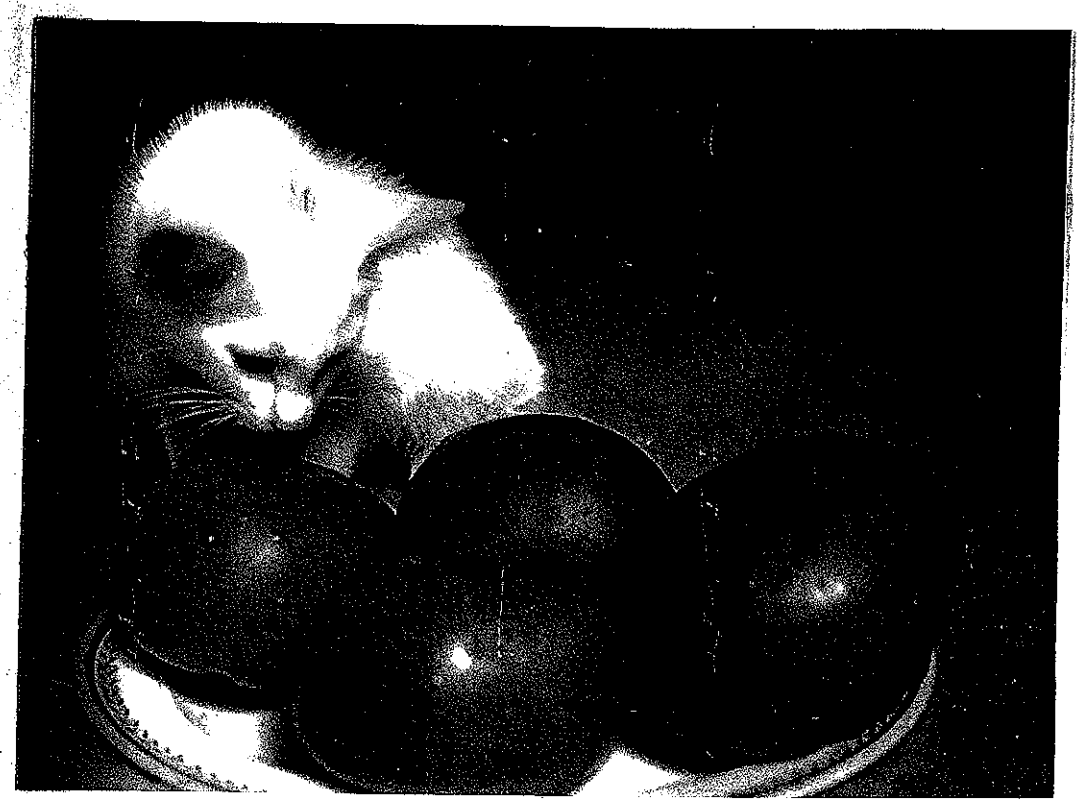


#I. L uli arranged around pericarp.
Not watery or stringy.



IO. Round to oval size.

EXIBIT D
BEALLS GOURMET
TRP # 8700189

#I2 Solid meaty center. RHS color chart, red group 45C

#I3. Small loculi, few seeds.

8700189

I4 E
Exibit E

Statement of the basis of the applicant's ownership .

TOMATO

BEALL'S GOURMET

FRANCES B. CHESSER AUGUST I2 ,I987

The novel tomato variety for which Plant Variety Protection is applied for was solely developed by Frances B Chesser and is entitled to all rights.